

# bokashicycle Cyclette™

## In house - Food Scrap Fermenting System

- Microbes will turn your food waste into soil nutrients
- Eliminates Green House Gas Emissions - and no smelly garbage or flies
- Quick & Easy internal plate and screw cap sealing for great results
- Two stacking cyclettes for complete processing; when both are full, your first one is ready to bury
- Sustainable endless cycling of food scraps to soil to feed your plants

If you love plants, and would like to grow and build a beautiful vegetable and ornamental garden and want to get away from chemical fertilizers and pesticides, bokashi fermenting is for you.

**It's easy, fun and fast!**



Food waste fermenting kit includes 2 fermenters, dispenser, spoon, pressure plate and 3 months supply of Bokashi Culture Mix.



Remove pressure plate from fermenter.



Add food waste to fermenter.



Close fermenter to exclude oxygen.



All food waste including meat and dairy products are fermented.



Sprinkle food waste with Bokashi culture mix.



Use spigot to collect liquid tea and dilute 100:1 with water to feed your plants.



Full first Fermenter is set aside while filling second Fermenter; wait until both are full before adding to soil.



Dig a hole in soil and mix completed first Fermenter product with soil and cover for 10 days.



**Enjoy a vibrant healthy garden!**

